

# Antigua

Catering & Events

## Wedding Packages

### *Congratulations on your engagement!*

We are delighted that you are considering Antigua to cater your special event. Our dedicated staff and our award winning culinary team will ensure that every aspect of your reception is executed to perfection.

Our staff loves the excitement of weddings. Every couple is unique, and we work with you to help create an amazing experience that fits your style and vision at your venue of choice. This is your special day, and everything needs to be just right....including the food!



# Frequently Asked Questions

## **We provide the following services with all of our wedding packages:**

- \* Kitchen & Serving Equipment
- \* White China, Flatware, Water Glasses with water service during dinner
- \* Assortment of dinner rolls & butter
- \* Cake cut and served on white China
- \* Uniformed professional staff to service your event
- \* Set up, service & clean up
- \* Labor

## **Retainers, Contracts & Cancellations:**

A \$1,500 retainer fee will hold & reserve the date for your event, and a contract must be signed within 30 days. **Retainers are non-refundable, however they are transferable to a different date or service.** The estimated balance of the contract is due 15 business days prior to the event. Retainers can be made with credit cards, cash, or certified checks payable to “**Antigua.**”

In the event that you need to cancel your catering services, we will accommodate serving you a different date, based on the percentages listed below. All cancellations must be submitted in writing.

Cancellations received 60 to 90 days prior to the event will result in a 30% charge of the remaining balance.

Cancellations received 30 to 59 days prior to the event will result in a 50% charge of the remaining balance.

Cancellations received 29 days or less prior to the event will result in a 100% charge of the remaining balance

## **Guaranteed Attendance:**

A minimum guest count is required with signed contract. Final number of meals to order must be placed no later than **15 business days prior to the event date.** You can increase your guest number up to 48 hrs prior to the wedding. We suggest you create your contract with the lowest expected guest count.

## **Final Payment:**

Final payment must be received in our office at least **10 business days prior to your event.** Check or Cashier's checks must be made out to “**Antigua.**” All credit card payments will have a 4% convenience fee added to the total.

# Frequently Asked Questions

## **Unused food/Beverages:**

In adherence to stringent health department codes and regulations, guests attending the event are not permitted to remove any food or beverage from the premises. Antigua Catering & Events does not furnish carry-out containers for guests to take leftover food. Any unconsumed food and/or beverage shall remain the exclusive property of Antigua Catering & Events, unless prior arrangements have been made with management, and a waiver is duly signed at the time of payment.

## **Menu Selection & Tasting:**

While we offer pre-set menus for your convenience, our award-winning culinary team is eager to go above and beyond by creating a customized menu tailored specifically to your preferences. The culinary possibilities are truly limitless! To embark on this exciting culinary journey, we encourage you to call and secure your tasting appointment at your earliest convenience. Please note that dates fill up swiftly, and availability may be limited, particularly during the bustling wedding season.

Tastings are exclusively scheduled on **Wednesdays between 4 pm and 7:30 pm**. If you require a weekend appointment or another day, kindly reach out to your dedicated catering manager, and we will do our best to accommodate your request. It's important to note that a nominal fee of **\$45 per person** is applicable for each tasting, ensuring a delightful and personalized culinary experience.

## **Accommodating Guests with Special Dietary Needs:**

Accommodating guests with dietary restriction is integral to providing an inclusive experience. Consider individuals with dietary preferences as regular guests, and rest assured that our catering manager is ready to assist in crafting a menu tailored to their needs, once your standard menu is confirmed. Be assured that we are committed to ensuring their needs are met seamlessly!

## **Equipment/Damages:**

Please be advised that we reserve the right to charge the client for any missing or damaged property caused by individuals attending the catered event. It is our responsibility to ensure the proper care and protection of our equipment and belongings, and any incurred expenses due to loss or destruction will be subject to reimbursement by the client. We appreciate your understanding and cooperation in maintaining the integrity of our inventory and ensuring a seamless and enjoyable event experience for all.

# Frequently Asked Questions

## **Holidays:**

Should you desire catering services for your wedding on a legal holiday and/or holiday weekend, please note that the service charge will be adjusted to 25%, and the duration of service will be capped at a maximum of six hours. These revised terms apply specifically to the following holidays: New Year's Eve/Weekend, New Year's Day/Weekend, Easter Weekend, Memorial Day Weekend, Labor Day Weekend, Fourth of July/Weekend, Thanksgiving Weekend, Christmas Eve, and Christmas Day. Additional charges will be incurred accordingly.

## **Room Flip Charges:**

Should it be necessary to reconfigure a room for dinner service, a fee of \$1.50 per person will be charged if additional staff is mandated by the venue and/or deemed necessary. Additional charges may also be incurred in cases where the setup demands extra staffing due to a more complex set up.

## **Service Charges:**

A 20% service charge, in addition to Wisconsin Sales Tax, applies to both food and beverage. It is important to note that our service charge **is not designated as staff gratuity** but rather as a labor charge. The decision to provide gratuity to our staff is entirely at the discretion of our clients. The labor charge encompasses various costs associated with your event, including equipment or disposables used during service, administrative expenses, insurance, delivery and/or fuel charges, as well as the coordination and production of your event. If you have any further inquiries, please feel free to reach out to your catering manager.

## **Venue Fees:**

If your function is held in a facility requiring additional fees or permits from Antigua Catering & Events, we will invoice you accordingly. Please double check with your venue if they have any additional catering fees.

## **Travel Charges:**

If your wedding reception takes place outside of the Milwaukee county area, you will be charged an additional travel fee. On average our traveling charges range between \$300 to \$600. Please check with your catering manager for details.

## **Arrival Time & Weather Delays**

We take pride in consistently delivering on-time, high-quality service. However, in the rare occurrence of uncontrollable circumstances, Antigua Catering & Events may experience delays in arrival. In such extreme cases, a window of 1 to 1.5 hours from the contracted arrival time may be allowed.

# Frequently Asked Questions

## **Pictures & Video:**

Throughout our events, we capture images of our culinary creations, the venue, couples, and more, for marketing purposes. If you prefer that we do not photograph or videotape your event, kindly inform your catering manager in advance. Your preferences are important to us, and we want to ensure your comfort and satisfaction.

## **Linen Rental:**

We collaborate with a carefully chosen group of linen rental companies to fulfill any special linen requests you may have. If you choose to rent your linens independently, we are delighted to handle the setup for you at no extra charge. However, a \$250 fee will apply for the pickup and/or return of the linens on your behalf. It's important to note that Antigua assumes no responsibility for any missing or damaged linens during this process.

## **Rentals:**

Should you wish for us to coordinate any additional rentals for your event, please notify your catering manager no later than 30 days before the scheduled date. While we are enthusiastic about assisting with this task, it's important to note that we cannot guarantee the availability or pricing from other vendors. We'll do our best to accommodate your requests within the specified timeframe.

## **Venues:**

We take pride in our collaborations with the following venues. If you don't find your preferred venue on the list, please inform us, as we may have the flexibility to accommodate your request. Your satisfaction is our priority, and we are committed to ensuring your event is held at the location of your choice.

Ivy House  
Pritzlaff Events  
Sanger House Gardens  
Rustic manor 1848  
Story Hill Firehouse  
The Best Place & Blue Ribbon Hall  
Filament MKE  
10 South  
Urban Ecology Center  
War Memorial Center  
Turner Hall  
Grace Center  
The Factory on Barclay

Anodyne Coffee—Walker's Point  
Denizen  
The Tinsmith  
Birch  
The Box  
Veterans Terrace  
Flores Hall

***Please let your catering manager know if you don't see your venue of choice listed.***

# Service

Our goal is to provide you with a great dining experience during your wedding reception. We make sure our staff undergo training and testing before they work our events. In addition, we make sure your staff looks professional while taking care of your guests.



Our standard attire for our wait staff is black dress, shirt, black tie, and black bistro apron



Our standard attire for our kitchen staff is black chef coats.

White chef coats are available upon request



10"



As part of your wedding package, the equipment shown above is included and will be used to service your wedding reception. Wine glasses and champagne flutes are available for rental at an additional cost. If you wish to use different china or silverware, we can recommend reputable rental companies for you to rent from.



# Appetizers

---

## Cold Appetizers

### Romeo & Juliet

Manchego Cheese & Guava Paste

### Cilantro Aioli

Creamy garlic and cilantro spread served over rustic bread

### Mexican Shrimp Ceviche

Marinated shrimp in lime juice, with onions, tomatoes, and cilantro, served on crispy tortilla chips

### Sangria Infused Watermelon

Compressed watermelon, infused with Spanish sangria

### Guacamole Mini Tostada

Classic guacamole made with avocado, onions, tomatoes and cilantro, served over a bite size tostadas

### Bacon Guacamole & Chips

Bacon guacamole served over crispy tortilla chips

### Caprese Salad Skewers

Basil, fresh mozzarella cheese, tomatoes, balsamic dressing

## Hot Appetizers

### Croquetas de Espinaca y Queso

Bite size spinach and feta cheese croquettes

### Chipotle BBQ Meatballs

Pork & beef meatballs with sweet and spicy chipotle BBQ sauce

### Bite Size Chimichangas

Chimichangas filled with chicken and cheese, or beef and cheese, topped with Mexican sour cream and crumbling cheese

### Antigua Bites

Chicken wrapped in bacon, stuffed with cheese and jalapenos

### Tinga Bites

Smoky chipotle chicken, served over mini tostadas, topped with sour cream

### Spanish Onion & Fig Jam Crostini

Caramelized onions and fig jam, cream cheese, bread

### Churrasco Crostini

NY strip slices with chimichurri, cheese and glaze

### Spanish Shrimp & Chorizo

Grilled shrimp and Spanish chorizo

### Empanadas

Pastry pockets filled with the following flavors:

- Chicken, cream cheese & poblano peppers
  - Spinach & Feta Cheese
  - Ground Chuck
  - Buffalo Chicken
  - Steak & Cheese
  - W/ Corn
-

# Entrees

---

## Chicken

---

### Chimichurri Glazed Chicken

Grilled chicken, agave syrup chimichurri sauce (herb and oil mix)

### Tequila Cream Chicken

Grilled chicken with a creamy sauce made with diced onions, sliced jalapenos, and a hint of tequila

### Chipotle Chicken

Tender chicken breast in a velvety creamy sauce with minced onions and hints of smokey chipotle peppers

### Mole Poblano

Our mole sauce is made with a mix of roasted chiles, mixed nuts, sesame seeds and chocolate, served with the most tender chicken breast

### Chicken Paella

Saffron seasoned rice, bell peppers, onions and chicken

### Chicken Milanese

Lightly breaded chicken breast stuffed with cheese and Antigua's twist of marinara sauce . A Latin variation of the chicken parmesan

---

## Beef

---

### Lomo Saltado

Tender beef strips sautéed with pickled red onions, Peruvian aji pepper, tomatoes, potatoes and a hint of soy sauce

### Steak Ranchero

Beef strips sautéed with Antigua's red signature salsa made with chile de arbol, tomatoes, onions, and jalapeno strips

### Ropa Vieja

Braised shredded beef, cooked with onions, bell peppers and tomatoes

### Carne a la Diabla

Beef strips cooked in Antigua's spicy diabla sauce, made with a mix of peppers and onions

### Beef Short Rib \* 10 oz rib

Pipian rojo - a creamy red sauce made of dry peppers, pumpkin seeds, and sesame seeds

### Beef Short Rib \* 10 oz rib

Braised short rib with a Spanish red wine reduction

### Petite Tenderloin \* 2 -4 oz medallions

- Cabrales -Spanish blue cheese
- Romesco - Tomato & almond sauce
- Chimichurri - Herbs & olive oil
- Manchego cheese sauce

---



# Entrees

---

## Pork

---

### Cochinita Pibil

Braised pulled pork marinated with achiote seasoning and fresh orange juice

### Pernil de Puerco

Roasted pork shoulder, marinated in a mix of Latin Spices

### Puerco en Salsa Verde

Braised pork cooked with green tomatillo sauce

### Masita de Puerco

Sautéed chunks of Cuban pork, marinated in Cuban mojo made with sour oranges and lemon juice

---

## Seafood

---

### Cilantro Scampi

Shrimp cooked with fresh cilantro, butter, garlic and white wine

### Encocado de Camaron

Shrimp stew with coconut milk, diced onions and bell peppers, achiote and peanuts

### Gambas al Ajillo

Sautéed shrimp with garlic, oil, red pepper, lime and white wine

### Seafood Paella

Saffron seasoned rice, bell peppers, onions, shrimp, fish, mussels

### Salmon a la Catalana \*

Norwegian salmon, served over a bed of spinach sautéed with pine nuts, raisins and cubed granny smith apples & white wine

### Blackberry Salmon \*

Norwegian salmon dressed in Antigua's unique black berry sauce

### Mahi Mahi in Mango Salsa \*

Fresh mahi mahi with a sweet and spicy mango salsa

---

## Surf & Turf \*

4 oz Petite tenderloin with choice of specialty sauce and choice of shrimp (4 pieces)

\*Plated meals only

# Sides & Salads Enhancements

## Salads

**Pear Salad** - Roasted pears, mixed greens, walnuts, fresco cheese, pomegranate seeds, creamy walnut dressing

**Jalapeno Caesar** - Romaine lettuce, croutons, parmesan cheese, jalapeño Caesar dressing

**Southwest** - Mixed greens, diced tomatoes, mozzarella cheese, tortilla chips, southwest ranch dressing

**Caribbean Salad** - Mixed greens, red bell peppers, mango, parmesan cheese, red wine and citrus vinaigrette

**Antigua's House Salad** - Mixed greens, pickled red onions, diced tomatoes, olive oil and chimichurri dressing

### Cilantro Rice

Peruvian rice seasoned with cilantro

### Poblano Rice

White rice, corn kernels, poblano pepper slices

### Arroz con Gandulez

Puerto Rican rice with pigeon peas, and pork

### Poblano Pasta

Rigatoni pasta in a creamy poblano pepper sauce with corn kernels & poblano pepper strips

### Butter Potatoes

Potatoes seasoned with garlic, onions and butter

### Cotija Cheese Mashed Potatoes

Mashed potatoes with butter and cotija cheese

### Cauliflower Mashed Potatoes

Mashed potatoes with cauliflower

Rice & Pasta

Potatoes

## Vegetables

**Agave Roasted Brussels Sprouts with bacon** - Pan roasted Brussel sprouts, agave honey, and bacon

**Chimichurri Glazed Carrots** - Roasted carrots seasoned with chimichurri sauce

**Roasted asparagus with cherry tomatoes** - Seasoned with chimichurri sauce

**Saffron Seasoned Vegetables** - Seasonal vegetables seasoned with saffron

**Sweet Fried Plantains**

**Mexican Street Corn** - Sour cream, mayo, fresco cheese, cilantro (cold)

# Vegetarian & vegan options

---

## Vegetable Paella \*\*

Saffron seasoned rice, bell peppers, onions, cauliflower, brussels sprouts, gold beats

## Poblano Pasta

Rigatoni pasta tossed in a creamy poblano pepper sauce, sautéed corn kernels and poblano peppers strips and mozzarella cheese

## Mixed Charred Vegetable Platter \*\*

Seasoned charred vegetables including brussels sprouts, cauliflower, sweet potato, squash, corn and zucchini

## Vegetable Empanadas

Saffron seasoned veggie filled empanadas

## Cauliflower & Walnut Tacos \*

Cauliflower, bell peppers, onions and walnuts, seasoned with soy sauce and served with limes and salsa

---

\*Vegan Option\* \*Gluten Free\*

# Kids Menu Options

## Main Entrées

Grilled Chicken - Grilled chicken breast

Chicken Tenders- Home made chicken tender in a crispy batter

Macaroni & Cheese - Home made macaroni and cheese. Plated or in mini cups

Quesadillas—Cheese or Chicken quesadillas

Carne Asada - Grilled beef sirloin strips

## Sides

Fresh Fruit Skewers - Seasonal fresh fruit skewers

Seedless Grapes - Green or red seedless grapes

Cilantro Rice or White Butter Rice

Butter Pasta - Home made noodles with butter

# Pricing

## Luxurious Sit Down Dinner

Our uniformed staff will pass appetizers to your guest, serve the salad at the table, and serve the dinner at the table. The Luxurious Sit Down Dinner package includes:

-Choice of up to three passed appetizers, two entrees, two side enhancements, choice of salad, dinner rolls & butter

20 Guest Minimum - 72.95 per guest | Surf & Turf 82.95 per guest

## Elegant Buffet Tablescape or Family Style

Our uniformed staff will pass appetizers and serve the buffet to your guest. Our Elegant Buffet Tablescape package includes:

-Choice of two three passed appetizers, two entrees, two side enhancements, plated salad served at the table, dinner rolls & butter

20 Guest Minimum - 59.95 per guest

## Casual Tablescape Buffet

Our uniformed staff will serve the buffet to your guest. Our Casual Tablescape Buffet package includes:

-Choice of two entrees, two side enhancements, choice of salad, dinner rolls & butter

20 Guest Minimum - 49.95 per guest

## Kids Pricing

Choice of entrée and choice of two sides 26.95 per kid

Additional entrée 8.95 - Additional side 4.95

## Extras

Additional entrée 15.95 per person - Additional side 6.95 per person